

Laughing Bird Shrimp Costa Rica

Costa Rica has a long history of progressive approaches to the issues of bio-diversity, eco-systems, and socio-economic management. Mangrove protections have been in place and enforced since 1973, and the country has even reversed deforestation.

CleanFish is proud to be the exclusive North American provider of shrimp from Costa Rica, a country with environmental practices the rest of the world strives to match.

Costa Rica — One With Nature

Costa Rica's eye for the environment has brought the country global recognition. The country is routinely singled out for its forward thinking resource management practices. In 2010 it was the winner of the Future Policy Award at the global summit on biodiversity. This prize is issued by the World Future



Council, in recognition of the 1998 law with the goal of: "conservation of biodiversity, sustainable use of resources and fair and equitable sharing of the benefits arising from the utilization of genetic resources."

Three Friends, One Vision

The story starts just a few years ago, when three friends — Marcelo Silva (of Costa Rica), Andrew Adler (of the USA) and Rene Diers (of Germany) decided to partner and share their passion for sustainable, high-quality shrimp with the world. The team used Marcelo's local roots and united Costa Rica's then highly fragmented shrimp farming industry under one consortium. Today, the group operates 15 farms on the Pacific coast ,and CleanFish has the honor of importing the fruits of their labor.

Unlike some other shrimp farmers that shun Costa Rica because of its regulations, the country's strict environmental policies actually drew the friends to Costa Rica. Shrimp farming is perhaps most associated with mangrove destruction — shrimp farms need close sources of clean, brackish water with strong tidal flows, and mangroves are an ideal place to find these attributes. However, these "terrestrial rainforests" of the ocean are also home to a wealth of biodiversity and play a vital role as a breeding and nursing ground for numerous species, including shrimp.

The farms coexist with more than just the mangroves, however, even previously-endangered crocodiles have returned to the local waters! Says Adler after a recent encounter with an 8-foot croc in his pond, "We live in peace with them. After all, they're just being themselves."

The Benefits

- Never exposed to antibiotics, hormones or pesticides and never treated with preservatives
- Wild shrimp are caught by cast nets from small boats and never trawled. Conventional trawling threatens sea turtles and other wildlife
- Farmed shrimp are raised on 15 farms located on the Gulf of Nicoya and the Central Pacific Coast of Costa Rica

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THE FACTS:

Latin Name	Litopenaeus vannamei
Origin	Costa Rica
Form & Size	Fresh: Headless, peeled, deveined, 51-70 count Frozen: Headless, shell-on, variety of sizes
Product Packing	Fresh: 10 lb bags and 8 lb tubs to come Frozen: 5 lb box, block frozen — call for details
Taste Profile	Sweet with a firm texture and clean taste
Feed	Never exposed to antibiotics, hormones or pesticides and never treated with preservatives
Cath Method	Most (including all fresh) are farmed. Wild are caught by dip nets from small boats – Never trawled
Processing	Ice slurry – Shrimp arrives at processing plant within 2-3 hours of harvest



CleanFish is "an ingenious way to aid tiny, eco-minded fisheries." FOOD&WINE

Meet CleanFish

CleanFish is a company, an aspiration and a movement to promote seafood that's the best of the season, better every season. We bring together artisan producers — both fishermen and farmers — and champion them in the marketplace under traceable, transparent brands. Our network of artisans are stewards of their fisheries, and we are stewards of their stories as we connect producers to chefs and consumers in a celebration of fish you can trust with a difference you can taste.

Keep In Touch

For a complete list of CleanFish products and videos, please visit: www.cleanfish.com

Want to talk fish and sourcing with a fellow chef? chefs@cleanfish.com

Want waitstaff talking points, to partner on an event, or get help spreading the word on the deliciously responsible choices you're making? marketing@cleanfish.com

Laughing Bird[™] The Latin America Collection

The Laughing Gull makes its nests along the coastlines of Latin America. CleanFish's Laughing Bird Collection captures the best seafood of the region.

